

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL | DESCRIPTION |
|-----|----------------------------------|------|--------|----------|--|
| 1 | POTABLE WATER - POOLS AND SPAS | 10 | 0 | No | THE EXISTING FECAL ACCIDENT PLAN FOR THE POOLS AND SPAS IS NOT SPECIFIC TO A POOL OR SPA IN RECIRCULATION MODE. IT GIVES ADEQUATE DIRECTION FOR A POOL IN FLOW-THRU MODE, BUT SUGGESTS THAT POOL/SPA WATER BE HYPOCHLORINATED TO 100 PPM AND LEFT TO STAND FOR 2-4 HOURS, WHICH IS NOT PROPER FOR A POOL OR SPA IN <i>*Done.</i> |
| 2 | POTABLE WATER - POOLS | 10 | 0 | No | THE HOOK AT THE POOLS WAS DESIGNED AS A GAFF. REPLACE WITH A PROPER SHEPHERDS HOOK. <i>*A P.O. 56004061 ML-1 was issued on 21 Dec 02 and delivery has been expedited.</i> |
| 3 | POTABLE WATER - WHIRLPOOL SPAS | 10 | 0 | No | <i>*Done.</i> DAILY CALIBRATION OF THE CHLORINE ANALYZER FOR THE SPAS WAS NOT RECORDED AS REQUIRED. IN ADDITION, THE ANALYZER RECORDER CHARTS WERE NOT INITIALED AS REQUIRED. |
| 4 | INTEGRATED PEST MANAGEMENT | 40 | 0 | No | THERE WAS NO TRAINING DOCUMENTED FOR THE CONTRACT PEST CONTROL PERSON WHO VISITS THE SHIP, INSPECTS, AND APPLIES PESTICIDES. <i>*Relevant certificate provided by the Ecolab Pest Elimination Division for the assigned person who visits the ship and performs the pest control.</i> |
| 5 | INTEGRATED PEST MANAGEMENT (IPM) | 40 | 0 | No | THE PEST MONITORING LOGS DID NOT INCLUDE THE TIME OF THE INSPECTIONS TO BE CLEAR THAT SOME WERE MADE AT NIGHT. <i>*Corrective action has been taken. Accommodation Officer notified to make inspections and also in the night time and to record the time of inspection in the log.</i> |
| 6 | FUN FACTORY CHILDRENS CENTER | 41 | 0 | No | THERE WAS NO SIGN POSTED IN THE CHILDRENS TOILET ADVISING PROVIDERS TO WASH THEIR HANDS AND THE CHILDREN'S HANDS AFTER ASSISTING CHILDREN USE THE TOILET. <i>• A requisition has been placed into the printer's shop and sign is already placed in position.</i> |
| 7 | FUN FACTORY CHILDRENS CENTER | 41 | 0 | No | IT IS UNCLEAR WHETHER THE VIRKON DISINFECTANT USED TO CLEAN THE SNACK TABLE IN THE CHILDRENS CENTER IS BEING WIPED AWAY FROM THE SURFACE OR SIMPLY AIR-DRIED. IN ADDITION, IT IS UNCLEAR THIS PRODUCT IS APPROVED FOR USE IN AN APPLICATION WHERE CHILDREN TOUCH THIS TABLE SURFACE WHEN EATING. <i>• An e-mail has been send to CCI/Head Office and we are awaiting for a reply. OPP policy for using Virkon on table surfaces has been clarified once more to the Youth Supervisor & Youth Staff.</i> |
| 8 | LIDO BUFFET PORT AND STARBOARD | 19 | 2 | No | RAW, UNPEELED APPLES ON THE DISPLAY FOR PASSENGER SELF-SERVICE WERE POSITIONED OUTSIDE THE SHIELDS AND EXPOSED TO COUGH OR SNEEZE BY USERS. IN ADDITION, BOWLS OF MUSTARD AND MINT JELLY WERE NOT RESTRAINED AND SETTING OUTSIDE THE SNEEZE SHIELD AT THE CARVING STATION SECTIONS OF THE BUFFET. <i>• Relevant corrective action has taken immediately. Food Manager, Executive Chef & all food department supervisors were notified immediately to do so on the spot.</i> |
| 9 | LIDO DISHWASH | 22 | 0 | No | THE RINSE UPPER SPRAY NOZZLES DISPLAYED A POOR SPRAY PATTERN DURING OPERATION OF THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE. THIS ITEM WAS REPAIRED DURING THE INSPECTION. <i>*Done.</i> |
| 10 | GRILL SERVICE BUFFET | 19 | 2 | No | A COOKED PIZZA WAS ON DISPLAY OUTSIDE OF THE SNEEZE SHIELD AND EXPOSED TO THE PASSENGERS ALONG THE COUNTER AWAITING SERVICE. THE SHIELD BUILT IN TO THE HOT DISPLAY TABLE WAS MOUNTED TOO HIGH TO OFFER PROPER FOOD PROTECTION. <i>• A Relevant modification we have processed already to the particular unit, as it is the only one that is not in compliance with the above USPH regulation.</i> |

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| 11 | LIDO BEVERAGE STATIONS | 20 | 0 | No |
| THE ICE/WATER DISPENSERS HAVE CUP FILLING TRIGGERS WHICH ALLOW TOUCHING OF THE LIP-CONTACT SURFACE OF THE CUPS. CONTACT THE EQUIPMENT MANUFACTURER FOR MODIFICATION OF THIS UNIT SO THE CONTACT CANNOT OCCUR OR A PUSH BUTTON TRIGGER CAN BE INSTALLED. | | | | |
| *A modification request has been sent to CCI/Technical. | | | | |
| 12 | COMMENT | * | 0 | No |
| STAFF IN THE VARIOUS DEPARTMENTS WERE VERY KNOWLEDGEABLE ABOUT ENVIRONMENTAL HEALTH PRINCIPLES IN THEIR DEPARTMENT. PROGRAM MANAGEMENT WAS STRONG, AND FOOD CONTACT SURFACES WERE CLEAN DURING THIS INSPECTION. | | | | |
| 13 | COMMENT | * | 0 | No |
| IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. | | | | |
| PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV | | | | |
| USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] . | | | | |
| 14 | MAIN GALLEY PORTSIDE | 27 | 1 | No |
| SEVERAL UNDER THE COUNTER STORAGE SPACES FOR STORING DISHES WERE SOILED WITH FOOD AND DUST PARTICLES. | | | | |
| *Has been addressed to Food Manager and Executive Chef and immediate action has been taken. | | | | |
| 15 | MAIN GALLEY PASTRY AREA | 20 | 0 | No |
| THE CLEAN CLOTH DOUGH ROLLER BELT WAS WORN AND HAD LOOSE STRINGS OF FABRIC PROTRUDING FROM THE BELT | | | | |
| *A repair request has been submitted to the Engine Department for immediate replacement. | | | | |
| 16 | MAIN GALLEY | 21 | 1 | No |
| LOOSE SOFT SEALANT APPLIED TO THE SEAMS OF THE VENTILATION HOODS WAS PEELING WHICH COULD POTENTIALLY FALL INTO FOODS BEING PREPARED ON THE GRILLS. | | | | |
| *Done. | | | | |
| 17 | PROVISIONS - BUTCHER SHOP | 20 | 0 | No |
| TWO CUTTING BOARDS WERE SCRATCHED AND PITTED. | | | | |
| 18 | MOSS BAR | 30 | 0 | No |
| THE HAND TOWEL HOLDER WAS EMPTY. THE HOLDER WAS FILLED IMMEDIATELY. | | | | |
| 19 | | * | 0 | No |